

Amendments to the Claims:

1. (Previously Amended) A method of molding a cheese or non-frozen milk product, wherein the method comprises:
 - a) casting a melt of said product having a dry extract content lying in the range 25% to 50%, and a fat content by weight in the dry extract lying in the range 30% to 75%, into at least one mold;
 - b) cooling the melt to cause only a peripheral layer of the melt to congeal;
 - c) reheating the mold(s) to soften a surface region of said congealed peripheral layer; and
 - d) unmolding the product.
2. (Original) A method according to claim 1, including a step, after casting (a) and preferably during cooling (b), of putting into place a stick for holding the product.
3. (Previously Amended) A method according to claim 1, including, after the unmolding step d), a step e) of coating the product.
4. (Previously Amended) A method according to claim 3, wherein said coating step e) is performed by dipping.
5. (Original) A method according to claim 4, wherein the dipping is performed by using a bath whose temperature lies in the range 20°C to 90°C.
6. (Previously Amended) A method according to claim 3, wherein the coating of the product is accompanied by projecting solid pieces of size lying in the range 1 mm to 4 mm, which pieces become fixed to the coating.

7. (Original) A method according to claim 6, wherein the solid pieces are selected from dried fruit and/or dehydrated fruit and/or vegetables and/or spices and/or flavoring.

8. (Previously Amended) A method according to claim 3, wherein the coating is made out of a material which does not adhere to a material for packaging the product.

9. (Previously Amended) A method according to claim 1, including a step after the unmolding d) of packaging the product under a modified atmosphere.

10. (Original) A method according to claim 1, wherein the casting is performed into at least one recyclable mold, and at a temperature of at least 50°C.

11. (Original) A method according to claim 1, wherein said cooling (b) is performed in a brine whose temperature lies in the range -10°C to -40°C.

12. (Original) A method according to claim 1, wherein the cooling (b) is performed in such a manner that the temperature of the product, at least in said congealed peripheral layer, lies in the range -4°C to -20°C.

13. (Original) A method according to claim 11, wherein the duration of the cooling is less than 3 minutes.

14. (Original) A method according to claim 1, wherein the reheating (c) is performed by dipping in water at a temperature lying in the range 15°C to 60°C.

15. (Original) A method according to claim 1, wherein during unmolding, the temperature of the product, at least in the portion of the peripheral layer that remains congealed, lies in the range of -2°C to -18°C.

16. (Original) A method according to claim 1, wherein the casting (a) is performed in a plurality of stages so as to make a product built up of a plurality of layers and/or a product having a filling.

17. (Currently Amended) A molded food product comprising a core formed of creamy or crumbly soft cheese or ~~molded~~ non-frozen milk product wherein its dry extract content lies in the range 25% to 50%, its fat content in the dry extract lies in the range 30% to 75% by weight, and its pH lies in the range 4.8 to 6, said core being molded into a predetermined three-dimensional shape, and a coating surrounding said core and imparting mechanical strength and/or non-stick properties to the molded food product.

18. (Cancelled)

19. (Previously added) A method according to claim 1, wherein said product has a pH that lies in the range 4.8 to 6.

20. (Previously added) A product according to claim 18 in which the product is in a non-congealed state at a temperature in the range of 2°C to 8°C and is held together by said coating.

21. (Previously added) A method of making a molded cheese product, which comprises:

- a) casting a melt of said product having a dry extract content lying in the range 25% to 50%, and a fat content by weight in the dry extract lying in the range 30% to 75%, into at least one mold;
- b) cooling the melt contained in the mold to cause at least a peripheral layer of the melt to congeal;
- c) reheating the mold to soften a surface region of said congealed peripheral layer;
- d) unmolding the product from the mold,

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Filed: October 4, 2000

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e) coating the unmolded product with a coating material that solidifies upon contact with the product to form a hardened coating surrounding a core of said product, and.

f) storing the coated product with said core in a non-congealed state and with said coating holding the core together.

22. (Previously added) A method according to claim 21 wherein the step of storing the coated product comprises storing the product at a temperature in the range of 2°C to 8°C.

23. (New) A product according to claim 17 including a stick extending from the food product.

24 (New) A product according to claim 17 wherein said coating is of a harder consistency than said core.